

centered heading --FIELD OF THE INVENTION--.

On page 1, between lines 5 and 6, ~~insert~~ the centered heading --DESCRIPTION OF RELATED ART--.

On page 2 between lines 29 and 30, ~~insert~~ the centered heading --SUMMARY OF THE INVENTION--.

On page 2 between lines 33 and 34, ~~insert~~ the centered heading --DESCRIPTION OF THE PREFERRED EMBODIMENTS--.

IN THE CLAIMS:

On page 22, before Claim 1, ~~delete~~ "CLAIMS" and ~~insert~~ therefore --WHAT IS CLAIMED IS:--.

Please ~~cancel~~ without prejudice claims 1-17.

Please ~~add~~ new claims 18-42 as follows.

1 18. A method for preparing through a preparation process
2 a beverage having improved foam stability comprising adding
3 one or more pectins to the beverage at a stage of the
4 preparation process of said beverage effective to prevent any
5 substantial breakdown of said pectins.

1 19. A method according to claim 18, wherein said pectins
2 are obtained from hops.

1 20. A method according to claim 18, wherein said pectins
2 are obtained from bines and/or cones of the hop plant.

1 21. A method according to claim 18, wherein said
2 beverage is beer.

1 22. A method according to claim 19, wherein said

2 beverage is beer.

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1 23. A method according to claim 20, wherein said

2 beverage is beer.

1 24. A method according to claim 21, the preparation
2 process of said beer including a stage of wort boiling, said
3 pectins being added during said preparation process from 30
4 minutes before the end of said wort boiling to the end of said
5 preparation process.

1 25. A method according to claim 24, said pectins being
2 added during said preparation process from about 10 minutes
3 before the end of said wort boiling to the end of said
4 preparation process.

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1 26. A method according to claim 24, said preparation
2 process including a bright beer filtration step, said pectins
3 being added before said bright beer filtration step.

1 27. A method according to claim 24, wherein said pectins
2 are added as part of a hop preparation added during a
3 posthopping step at the end of said wort boiling.

1 28. A method according to claim 24, wherein said pectins
2 are obtained from the hop plant.

1 29. A method according to claim 21, said pectins being

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added at a rate of between 0.5 and 30 g pectin per hectoliter beer.

1 30. A method according to claim 29, wherein said pectins
2 are obtained from the hop plant.

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1 31. A method according to claim 29, said rate being
2 approximately 3-10 g pectin per hectoliter beer.

1 32. A method according to claim 31, wherein said pectins
2 are obtained from the hop plant.

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1 33. A method according to claim 26, said pectins being
2 added at a rate of between 0.5 and 30 g pectin per hectoliter
3 beer.

1 34. A method according to claim 33, wherein said pectins
2 are obtained from the hop plant.

1 35. A method according to claim 30, wherein said pectins
2 are obtained from bines and/or cones of the hop plant.

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1 36. A beverage with a stabilized foam head, said
2 beverage being obtainable through a preparation process
3 comprising adding one or more pectins to a beverage at a stage
4 of the preparation process of said beverage effective to
5 prevent any substantial breakdown of said pectins.

1 37. A beverage according to claim 36, wherein said
2 beverage is beer.

1 38. A beverage according to claim 37, said beer being
2 obtained through a preparation process comprising adding one
3 or more pectins to a beer at a stage of the preparation
4 process of said beer effective to prevent any substantial
5 breakdown of said pectins.

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1 39. A beverage according to claim 38, the preparation
2 process of said beer including a stage of wort boiling, said
3 pectins being added during said preparation process from 30
4 minutes before the end of said wort boiling to the end of said
5 preparation process, said pectins being obtained from the hop
6 plant and being added at a rate of between 0.5 and 30 g pectin
7 per hectoliter beer.

1 40. A beverage according to claim 39, said preparation
2 process including a bright beer filtration step, said pectins
3 being added before said bright beer filtration step.

1 41. The use of hop pectins as foam stabilizer for foam
2 heads of beverages.

1 42. A method for extracting pectins from hops, wherein
2 hop plants or parts thereof are subjected to an extraction in
3 an aqueous solution at a temperature of 50-100°C and a pH of
4 1-3.5.